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CONSUMER TIME

NETWORK: NBC

Canning Your Victory Garden

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SOUND: CASH REGISTER RINGS TWICE...MONEY IN TILL

JOHN: It's CONSUMER TIME!

SOUND: CASH REGISTER...CLOSE DRAWER.

ANNCR: During the next fifteen minutes, the National Broadcasting Company and its affiliated independent stations make their facilities available as a public service for the presentation of CONSUMER TIME by the U. S. Department of Agriculture. And here are Mrs. Freyman and Johnny.

5. FREYMAN: Today, Johnny, we're going to discuss a subject many people are thinking about right now.

6. JOHN: You mean home canning, Mrs. Freyman?

7. FREYMAN: That's right.

8. JOHN: Isn't it a little early though to talk about next winter's canned food?

9. FREYMAN: Not a bit, Johnny. Home canning is already under way in the South and now's the time for homemakers in the rest of the country to get that canning budget down on paper and list all the supplies they'll need. But, we'll have more to say about canning supplies and equipment later on in the program. Now, let's visit a young couple...shall we call them Amy and Dick? And see what their canning plans are.

10. MUSIC: BE IT EVER SO HUMBLE...THERE'S NO PLACE LIKE HOME.

11. AMY: Dick...Dick! Are you listening to me?

12. DICK: (HEARTY) Yes dear...heard every word you said.

13. AMY: I'd never know it, the way you're buried in that newspaper.  
Well, anyway, how many quarts of tomatoes do you think we  
should can?

14. DICK: Tomatoes...what's this about tomatoes?

15. AMY: See! See! I knew you weren't listening.

16. DICK: Well, I am now. But speak up, woman, don't mumble.

17. AMY: (VERY ARTICULATE) I never mumble, Richard Newton. What I  
said was, how many quarts of tomatoes do you think we should  
can?

18. DICK: Oh...just as many as you like, dear. Just as many as you  
feel you can handle.

19. AMY: As we can handle, husband mine.

20. DICK: Now wait a minute...where do you get that "we" stuff?

21. AMY: Why, Dickie boy, didn't you tell me you were the best pot to  
peeler the Army ever had?

22. DICK: I was kidding...besides, potatoes are different.. And I'm a  
civilian now, remember? So my K.P. days are over...I hope.

23. AMY: Well you hope wrong. What did you think we were going to do  
with all those tomato plants in the garden? After all, you  
planted them. And what about the other vegetables.?

24. DICK: We'll eat 'em, of course.

25. AMY: All of them.

26. DICK: Well...we can give some away to the neighbors.

27. AMY: Dick Newton, I don't see how you can keep your nose poked in  
that newspaper for so many hours a day...and still not know  
what's happening in the world. Don't you know there's a  
Famine Emergency Campaign going on right now? Don't you know  
the more food we grow and put up ourselves...the more grain  
we can send overseas?

28. MUSIC: BRIDGE

29. JOHN: Say, now. That Amy's a smart girl, isn't she, Mrs. Freyman?

30. FREYMAN: She certainly is, Johnny. Food preservation is a very serious matter this year. Millions of people in the world face starvation unless we do something about it.

31. JOHN: One of the really important ways to help is to can vegetables from home gardens. This will free more of the commercial food stocks for shipment abroad

32. FREYMAN: Home canned vegetables lighten the transportation loads, too, don't they, Johnny.

33. JOHN: Very definitely, Mrs. Freyman. If trains and trucks and all, don't have to tote so much groceries for Americans around the country...why it stands to reason wheat products can get to our ports quicker.

34. FREYMAN: And then relief shipments can flow as quickly as possible to the stricken countries.

35. JOHN: But do you think Amy's convinced her husband how important canning is?

36. FREYMAN: Well, there's one way to find out. (FADE) If you don't mind a little eavesdropping...

37. AMY: And another thing, Dick Newton...charity begins at home.

38. DICK: Meaning?

39. AMY: Meaning the Newtons will spend less for food next year...if we can a lot of the vegetables we'll need for the winter.

40. DICK: Hmm...sounds reasonable.

41. AMY: Besides, we won't have to worry about being well fed if we know we have a basement full of home canned food.

42. DICK: And another thing...

43. AMY: Hey, you sound like me now.

44. DICK: (STUFFY) No interruptions please. Madame, you have convinced me. I shall be delighted to lend my two able hands...ahem...to assist you when the times arrives for canning. But at this juncture, I should like to state...

45. AMY: Hear! Hear!

46. DICK: No prompting, please. It seems to me, on thinking the matter over thoroughly, that if we can our own stuff it'll help hold the line against inflation. (NORMAL VOICE) No kidding, Amy, don't you think if people like us put up food now, it will help make commercial supplies go round next winter.

47. AMY: So they say.

48. DICK: (REALLY ENTHUSIASTIC) Sure...and if we all do it...hey!

49. AMY: (DREAMY) Hmmmmmm?

50. DICK: What're you looking so moony about?

51. AMY: I was just thinking how nice it is to have such a smart... and cooperative husband.

52. DICK: (PLEASED) Why, honey!

53. AMY: And just think of all those rows of shiny jars with luscious tomatoes...stringbeans...peas...carrots...peaches...

54. DICK: What a gal! Always thinking of something to eat....

55. SOUND: PAUSE

56. JOHN: (LAUGHING) Well, Mrs. Freyman, that's what I call a case of "never underestimate the power of a woman."

57. FREYMAN: Right, Johnny. But now, let's see what the prospects are for canning supplies this year...to help Amy's dream come true.

58. JOHN: Okay. First...sugar!

59. FREYMAN: Ah yes...sugar. Well, O.P.A. has already announced spare stamp number nine for five pounds of canning sugar. And later on in the season another canning stamp will become good. Sugar supplies at that time will determine how much sugar goes with that second stamp...but it won't be over 5 pounds.

60. JOHN: Then home canners don't have to fill out any applications or anything this year for canning sugar?

61. FREYMAN: No...it's a case of "let your conscience be your guide." We're on our honor this year to use that extra sugar for canning only. Incidentally, Johnny, we'd better remind our listeners that the second canning sugar stamp will also come from the spare stamp section of Ration Book Four.

62. JOHN: So let's not leave those precious ration books around where the dog can get at them. But now, Mrs. Freyman, how about pressure canners?

63. FREYMAN: Good news on that score, Johnny. Aluminum is fairly plentiful and manufacturers have the green light for making pressure canners. Incidentally, the enamelware industry is going full speed ahead. Right now manufacturers are making almost twenty-five percent more enamelware than they did before the war.

64. JOHN: Question?

65. FREYMAN: Certainly.

66. JOHN: How does enamelware fit into the home canning picture?

67. FREYMAN: Well, enamelware is often used for waterbath canners, Johnny. Acid foods, like fruits and tomatoes...are processed in a boiling water bath.

68. JOHN: I see. Now I'd like to add this good news to the discussion of canning supplies. There probably will be plenty of jars, tops, and rubber rings this year...with more natural rubber in the rings.

69. FREYMAN: Yes, and half-pint jars for canning are back on the market for the first time since the beginning of the war.

70. JOHN: Ah...makes me think of that wonderful little jar of homemade chili sauce we got a couple of Christmases ago.

71. FREYMAN: Those small jars are ideal for putting up home-canned foods for Christmas presents...like spiced cherries or peaches...  
But even though next Christmas seems dreadfully far away, it's none too early to order these jars now.

72. JOHN: That applies to all home canning supplies, doesn't it, Mrs. Freyman.

73. FREYMAN: Yes, indeed, Johnny. Now's the time to get ready for the canning season...not only ordering supplies but checking over the equipment you're going to use.

74. JOHN: Then I think this is a good time to tell our listeners, who can vegetables, how to check that most important piece of equipment...the pressure canner.

75. FREYMAN: An excellent idea, Johnny. You must have a pressure canner that works efficiently to put up meats or vegetables.

76. JOHN: To be sure your canner is in the best possible working condition...check to see that no steam...or very little....leaks out where the cover and kettle join.

77. FREYMAN: If too much leaks out, you may not be able to maintain the pressure you need. So the canner may boil dry and be ruined. And, Johnny, did you know many communities are holding clinics for pressure canners?

78. JOHN: No, really?

79. FREYMAN: Mmmmm hmmmm. Our listeners can find out about them from county home demonstration agents or the home-service department of some of the public utility companies.

80. JOHN: What are some of the things they do at these pressure canner clinics, Mrs. Freyman? Do they have a man in a long white coat saying "Stick out your tongue"?

81. FREYMAN: No, Johnny, but they do take the pressure canner's temperature. That is, they check the dial-type gage to make sure it tells the correct steam pressure.

82. JOHN: I suppose they check the pressure canner's indicator against a master gage.

83. FREYMAN: That's right. And if the gage is more than five pounds off, it's best to get a new one.

84. JOHN: Well, what if it's less than five pounds off? Say, it reads only three pounds higher than it should.

85. FREYMAN: Well, people who live at sea level should process vegetables at ten pounds pressure... But if your gage reads three pounds high, you simply do your canning at thirteen pounds.

86. JOHN: I get it. And if your gage reads low, you just subtract the correct number of pounds.

87. FREYMAN: But as I said before, if the gage is five pounds or more off, it's safer to get a new gage.

88. JOHN: I suppose it's okay to write to the manufacturer and ask him about checking the gage, if it can't be done locally.

89. FREYMAN: Yes, you can do that. He may ask you to send him only the gage...or he may suggest returning the entire cover. If you do send the cover, pack it the way you would your best crystal glasses.

90. JOHN: Mmmm hmmm. That sounds like a good idea.

91. FREYMAN: Now a word about wartime canners. The slide-type pressure gage on some wartime models may have a tendency to stick...and so it doesn't respond quickly when the pressure changes inside the canner.

92. JOHN: Anything that can be done about that, Mrs. Freyman?

93. FREYMAN: A gentle tap on the top of the slide-type gage will generally take care of things. You should do it every five minutes during the processing.

94. JOHN: Any other tips for people who have wartime canners?

95. FREYMAN: Well, different wartime canners...with no dial-faced pressure gage...have different ways of releasing steam. So I can't advise too strongly to consult the manufacturer's instructions that came with the canner and follow them carefully. That's so important with pressure canners, Johnny. Whether a canner is new or old, a pre-war or post-war model, it's vital to understand thoroughly the directions for using it.

96. JOHN: Yes, even if you have used the canner many times, it's smart to reread the directions now and then...and be sure you haven't over-looked any point that may prolong the life of your canner and give best canning results. Of course, if the directions have been lost...or strayed...or stolen...

97. FREYMAN: Why you just sit yourself down . . . take your pen in hand . . . and drop a penny postal card to the manufacturer of your pressure canner, and ask him for a new set of directions.

98. JOHN: And then when they come . . . you frame these directions and hang them on the wall in a conspicuous place.

99. FREYMAN: (LAUGHING) Well, you don't have to do quite that, Johnny. But you'll certainly want to hang on to them . . . and file them where you can find them again.

100. JOHN: Guess that does sound like better advice, than mine. But how about some tips for the lucky lady who is getting a new pressure canner this year?

101. FREYMAN: Well, Johnny, all we said about checking an old canner, bears watching when you're buying a new one.

102. JOHN: Let's see . . . that's tight cover . . . no steam escaping . . .

103. FREYMAN: The canner should be sturdily built . . . and of course have the necessary safety valve, air outlet, and pressure gage.

104. JOHN: Seems to me the pet cock and safety valve are combined in some models.

105. FREYMAN: Yes, I think you're right, Johnny. Now . . . a word about aluminum or tinned-steel canners that may have an odor after they've been stored.

106. JOHN: Do you have a reliable remedy to recommend, Mrs. Freyman?

107. FREYMAN: Yes indeed . . . and this applies to a metallic or rusty taste you sometimes get if you use a new metal canner for cooking. All you do to get rid of odor or taste, is put an inch of water in the canner . . . toss in a big handful of potato peels, and any racks and pans. Then heat the canner for fifteen minutes at fifteen pounds pressure.

108. JOHN: Pressured cooked potato peels . . . hmmm, might be very tasty.

109. FREYMAN: That's not the point. After the canner has cooled, you wash the kettle, pans, and racks in hot soapy water . . . rinse and dry . . . and the odor and metallic taste have gone. The potato peels have absorbed them -- for keeps.

110. JOHN: Sounds very efficient. But you know, Mrs. Freyman, one thing that would bother me in selecting a new pressure canner would be which size to choose. Is it a case of the bigger the better?

111. FREYMAN: Well, pressure canners that hold seven of the quart-size glass jars seem to suit home canning best. Larger ones are generally too heavy and awkward for the homemaker to handle.

112. JOHN: Say, I wonder how our friend Amy is coming with her canning plans.

113. FREYMAN: Let's listen in on the party line and find out . . .

114. SOUND: TELEPHONE RING.

115. AMY: Hello? Oh hello, Marie. How are you. (PAUSE) Oh, pretty good. But this canning business has got me worried. I've persuaded Dick to buy me the biggest pressure canner he can find . . . and he just called a while ago and said after walking all over town, he found one. But! I just heard over the radio that large pressure canners aren't recommended for home canning. (PAUSE) I guess so. I'll just have to un persuade Dick to get me a big pressure canner, and re persuade him to get me one the right size. (SIGH) But there's something worse than that. (PAUSE) It really is a problem. You know how I've had to coax Dick every step of the way on this canning project. Now he's so enthusiastic . . . (WAIL) But I don't know the first thing about canning! Goodby.

116. SOUND: TELEPHONE CLICK.

117. FREYMAN: Well, Johnny, do you think we can help Amy?

118. JOHN: If she's still listening to her radio we can . . . because here's Holly Wright with news about a booklet on home canning.

119. WRIGHT: Friends, a practical booklet on home canning is yours free.

Just drop a card to CONSUMER TIME, WASHINGTON, 25, D.C., and ask for your copy of "Home Canning of Fruits and Vegetables." This handy booklet, prepared by the U. S. Department of Agriculture, gives complete, easy to follow directions on how to can many fruits and vegetables. You'll find the illustrations give you the whole procedure step by step. For your free copy, write to CONSUMER TIME, Washington 25, D.C. Be sure to include your name, address, and the name of the station to which you're listening.

120. MUSIC: BRIDGE.

121. FREYMAN: And now, Johnny, about next week's CONSUMER TIME.

122. JOHN: Next week we're going to tell a very dramatic story . . . all about the American farmers' great battle against weeds.

123. Freyman: And about "imported weeds" . . . which ones they are . . . where they come from . . . and what's being done in modern farming to combat them.

124. JOHN: We'll have some expert advice for victory gardeners, too, who are feeling "weedy" just about now. So be with us for another edition of

125. SOUND: CASH REGISTER

126. ANNCR: CONSUMER TIME.

127. SOUND: CASH REGISTER . . . CLOSE DRAWER

128. ANNCR: CONSUMER TIME, written by Eleanor Miller, and directed by Frederick Schweikher, is presented by the U. S. Department of Agriculture, through the facilities of the National Broadcasting Company and its affiliated independent stations. It comes to you from Washington, D. C.

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